

FORM PTO-1449 U.S. Department of Commerce  
Patent and Trademark Office

Attorney Docket Number  
5540-1ACXCT2

Serial No.  
To be assigned

LIST OF DOCUMENTS CITED BY APPLICANT

(Use several sheets if necessary)

Applicants:

Vandepopulière et al.

Filing Date  
Concurrently herewith

Group  
1761

U. S. PATENT DOCUMENTS

Examiner Initial		Document Number	Date	Name	Class	Subclass	Filing Date if Appropriate
<i>AW</i>	1	1,092,897	04/14/14	Clairemont	426	300	
	2	2,423,233	08/1942	Funk	—	—	
	3	2,497,817	02/14/50	Hale et al.	—	—	
	4	2,500,396	03/19/50	Barker	—	—	
	5	2,550,189	04/1951	Droege, et al.	—	—	
	6	2,576,236	11/1951	Paden	—	—	
	7	2,618,216	11/1952	Mulvany	—	—	
	8	2,673,160	03/23/54	Feeney et al.	426	298	
	9	2,725,062	11/1955	Vile	—	—	
	10	2,936,240	05/1960	Kaufman, et al.	—	—	
	11	3,041,212	06/1962	Booth	—	—	
	12	3,144,342	08/11/64	Collier et al.	—	—	
	13	3,211,659	10/1965	Pikaar	—	—	
	14	3,561,980	02/1971	Sourby, et al.	—	—	
	15	3,830,945	08/1974	Scharfman	—	—	
	16	4,562,790	01/07/86	Leffke	—	—	
	17	5,283,072	02/01/94	Cox et al.	426	312	
	18	5,431,939	07/11/95	Cox et al.	—	—	08/19/91
	19	5,589,211	12/31/96	Cox et al.	426	614	11/22/93
	20	5,939,118	8/17/99	Cox et al.	426	298	

FOREIGN PATENT DOCUMENTS

		Document Number	Date	Country	Class	Subclass	Translation Yes   No
	21	459,566	09/1946	Canada	—	—	X
<i>✓</i>	22	612,503	11/15/48	Great Britain	—	—	
<i>AW</i>	23	72,454	03/22/49	The Netherlands	—	—	X

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*Anthony Ukier*

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					Applicants: Vandepopuliere et al.		
					Filing Date Concurrently herewith		Group <b>176 /</b>
<b>An</b>	24	701,272	01/05/65	Canada	<del>—</del>	<del>—</del>	X
	25	93/03622	03/04/93	PCT	<del>—</del>	<del>—</del>	X
	26	SU 577009 A	10/27/77	SU	<del>A23B</del>	<del>5/00</del>	X (abstract)
	27	55001019 B	01/11/80	Japan	<del>A23B</del>	<del>5/00</del>	X (abstract)
	28	WO 88/01834	03/24/88	WIPO	<del>A23B</del>	<del>5/00</del>	X
	29	WO 90/09109	08/23/90	WIPO	<del>A23B</del>	<del>3/00</del>	X
<b>An</b>	30	2,177,164	09/21/99	Canada	<del>A23B</del>	<del>5/005</del>	
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)							
<b>An</b>	31	<i>Egg Pasteurization Manual</i> , U.S.D.A. (1969)					
	32	<i>Eggs and Egg Products</i> , Microbial Ecology of Foods, Volume II, Food Commodities, pp. 534-635 (1980).					
	33	<i>Heat Treating Shell Eggs: Opacity and infertility produced by thermostabilization process at 125°F. and 144°F.</i> , The U.S. Egg and Poultry Magazine, pp. 320-322 (1943).					
	34	<i>Salmonella Enteritidis in Eggs – Just the Facts</i> , Commercial Layers Newsletter, Poultry Science, Vol. IV-CE, No. 1 (May 1988).					
	35	<i>Stabilizing Quality in Shell Eggs</i> , Research Bulletin, No. 362 (1943).					
	36	<i>Treating Shell Eggs to Maintain Quality</i> , North Central Regional Publication – University of Missouri, No. 62 (1955).					
	37	<i>Washes and Pasteurizes Eggs</i> , Food Industries, p. 71, March 1948.					
	38	Ayres et al., <i>Destruction of Salmonella in Egg Albumen</i> , Journal Paper No. J. 1601, Iowa Agricultural Experiment Station, Project No. 970, pp. 180-183.					
	39	Beard et al.; <i>Where are we with S.e.?</i> , Egg Industry, July/August 1992.					
	40	Chapman et al.; <i>Salmonella typhimurium phage type 141 infections in Sheffield during 1984 and 1985; association with hens' eggs</i> , Epidem. Inf., Vol. 101, pp. 75-82 (1988).					
	41	Cotterill; <i>Equivalent Pasteurization Temperatures to Kill Salmonellae in Liquid Egg White at Various pH Levels</i> , Poultry Science, Vol. 47, pp. 354-365 (1968).					
	42	Cotterill et al.; <i>Thermal Destruction Curves for Salmonella oranienburg in Egg Products</i> , Poultry Science, Vol. 52, pp. 568-577 (1973).					
<b>An</b>	43	Coyle et al.; <i>Salmonella Enteritidis Phage Type 4 Infection: Association with Hens' Eggs</i> , The Lancet, pp. 1295-1298 (December 3, 1988).					
<b>An</b>	44	Eilers; <i>Salmonella enteritidis Food Processing</i> , pp. 240-242 (May 1991)..					

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		Applicants: Vandepopuliere et al.	
		Filing Date Concurrently herewith	Group <i>1761</i>
<i>AW</i>	45	Feeney et al.; <i>High Temperature Treatment of Shell Eggs</i> , Food Technology, pp. 242-245, May 1954.	
	46	Funk; <i>Pasteurization of Shell Eggs</i> , U. of Missouri Res. Bulletin 364:1-28 (1943).	
	47	Gast et al.; <i>Detection and Enumeration of Salmonella enteritidis in Fresh and Stored Eggs Laid by Experimentally Infected Hens</i> , Journal of Food Protection, Vol. 55, No. 3, pp. 152-156 (March 1992).	
	48	Gorsline et al.; <i>Pasteurization of Liquid Whole Egg Under Commercial Conditions to Eliminate Salmonella</i> , U.S. Dept. of Agriculture Circular No. 897, October 1951.	
	49	Goresline et al.; <i>Thermostabilization of Shell Eggs: Quality Retention in Storage</i> , United States Department of Agriculture Circular, No. 898, (1952).	
	50	Hammack et al.; <i>Research Note: Growth of Salmonella enteritidis in Grade A Eggs During Prolonged Storage</i> , Poultry Science, Vol. 72, pp. 373-377 (1993).	
	51	Hou et al.; <i>Pasteurization of intact shell eggs</i> , Food Microbiology 13: 93-101 (1996).	
	52	Lin et al.; <i>Investigation of an Outbreak of Salmonella Enteritidis Gastroenteritis Associated with Consumption of Eggs in a Restaurant Chain in Maryland</i> , American Journal of Epidemiology, Vol. 128, No. 4, pp. 839-844 (1988).	
	53	Osborne et al.; <i>Heat Resistance of Strains of Salmonella in Liquid Whole Egg, Egg Yolk, and Egg White</i> , pp. 451-463.	
	54	Romanoff et al.; <i>A Study of Preservation of Eggs by Flash Heat Treatment</i> , Cornell University, December 8, 1943.	
	55	Salton et al.; <i>VI. The Effect of Pasteurization of Bacterial Rotting</i> , Studies in the Preservation of Shell Eggs, pp. 205-222.	
	56	Scott et al.; <i>VII. The Effect of Pasteurization on the Maintenance of Physical Quality</i> , Studies in the Preservation of Shell Eggs, pp. 205-222.	
	57	Shah et al.; <i>Thermal Resistance of Egg-Associated Epidemic Strains of Salmonella enteritidis</i> , Journal of Food Science, Vol. 56, No. 2, pp. 391-393 (1991).	
	58	Stadelman; <i>The Preservation of Quality in Shell Eggs</i> , Egg Science & Technology, 3 <sup>rd</sup> Edition, pp. 63-73 (1986).	
	59	Stadelman et al.; <i>Pasteurization of Eggs in the Shell</i> , Poultry Science 75:9 1122-1125 (1996).	
	60	Swartzel; <i>Equivalent-Point Method for Thermal Evaluation of Continuous-Flow Systems</i> , Journal of Agricultural and Food Chemistry, Vol. 34, pp. 396-401 (1986).	
<i>AW</i>	61	Van Lith et al.; <i>Pasteurization of table eggs to eliminate Salmonellae</i> , Arch. Geflügelk 59:2 157-160 (1995).	

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